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SARDAR PATEL UNIVERSITY
VALLABH VIDYA NAGAR

EXAMINATION PROGRAMME: NOVEMBER-2017

DATE: 18/11/2017 (SATURDAY)

TIME: 02:00PM - 04:00PM

S.Y. B.B.A.(H)(HM) - (III SEMESTER)

UM03CBBH10

QUANTITY FOOD AND BEVERAGE PRODUCTION

TOTAL MARKS: 60

Note: 1. Figures to the right indicate marks of the questions.
2. Answers should be precise and to the point.

- Q.1 Explain the classification of meat with examples. [15]
]
- OR
- Q.1 Explain the classification of fish and shellfish. [15]
]
- Q.2 Define catering establishment. Describe hospital Catering and its work flow in detail. [15]
]
- OR
- Q.2 Explain Off-Premise or outdoor catering. Draw a sample of a function prospectus. [15]
]
- Q.3 Explain The Purchase System And Specifications. [15]
]
- OR
- Q.3 Explain the control procedures to check pilferage and spoilage. [15]
]
- Q.4 Describe the regional and religious influences on Indian cuisine. [15]
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- OR
- Q.4 Explain the influence of the invaders and travelers on Indian cooking. [15]
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